



Les Petits Plats

The Best Pairs. Now Available in Threes

Choose 3 pairings for \$30

OYSTERS ROCKEFELLER (4)

LOUISIANA OYSTERS ON THE HALF SHELL TOPPED
WITH A PUREE OF HERBSAINT SCENTED SPINACH
Pouilly-Fuissé, Domaine Albert Bichot (France) 2012

SHRIMP REMOULADE (5)

POACHED LOUISIANA SHRIMP TOSSED IN REMOULADE SAUCE OVER ICEBURG LETTUCE
Domaine de la Janasse "Principauté D'Orange," Rhône Rosé (France) 2013

DUCK CREPE

SAVORY CREPE OF ROASTED DUCK AND HOMEMADE BOURSIN CHEESE
TOPPED WITH PORT-CHERRY REDUCTION AND PISTACHIOS
Au Bon Climat Pinot Noir, Santa Barbara County (U.S.) 2012

SEARED SCALLOPS

SERVED OVER CREAMED CORN, PANCETTA AND FRIED LEEKS
Au Bon Climat Pinot Noir, Santa Barbara County (U.S.) 2012

LOUISIANA CRAB CAKES

TOPPED WITH A SPICY AIOLI
Trefethen Vineyards Chardonnay "Oak Knoll District," Napa Valley (U.S.) 2012

SMOKED TROUT AND LOBSTER

TOSSED WITH WHITE REMOULADE AND TOPPED WITH
PICKLED VEGETABLES AND AIR DRIED CORN
Viré-Clessé "Terroir de Clessé," Domaine des Gandines (France) 2012

BEEF TENDERLOIN AND VEGETABLE KABOBS

SERVED WITH TRUFFLE VINAIGRETTE
Daou Cabernet Sauvignon, Paso Robles (U.S.) 2012

BRAISED RABBIT AND ANDOUILLE CASSOULET

SLOW COOKED WHITE BEANS WITH TOASTED BREAD CRUMBS
Château Greysac, Bordeaux Supérieur 2008

PORK CHEEKS BOURGUIGNON

OVER HERBED SPAETZLE AND RED WINE DEMI
Côtes-du-Rhône, Rive Droite Rive Gauche (France) 2012

CONFIT LEG OF DUCK

OVER SWEET POTATO HASH AND SHERRY BALSAMIC GASTRIC
Côtes-du-Rhône, Rive Droite Rive Gauche (France) 2012

HOURS OF OPERATION

DINING ROOM 11:30AM TO 2:30PM, 5:30PM TO 10:00PM BAR 11:00AM TO CLOSE

PARTIES OF 8 OR MORE MAY BE SUBJECT TO 20% GRATUITY

